

SUPERVISOR & SOMMERLIER

Nestled on the Copenhagen Riviera, CORI Hornbæk Hotel blends timeless design with heartfelt hospitality. We create a place to pause, play, and connect with yourself, our guests, and each other.

At CORI, we deliver light-hearted luxury with soul, welcoming every guest with warmth, elegance, and sincerity. More than a getaway, it's an invitation to live a little more fully with each stay.

At CORI TABLE, food, wine, and genuine hosting come together in a relaxed yet refined seaside setting. We are looking for a hands-on Supervisor & Sommelier who can lead the floor, elevate our wine experience, and help the team deliver memorable service with confidence and warmth.

About the role

As Supervisor & Sommelier, you support the daily front-of-house operation of CORI TABLE. You lead shifts on the floor, coordinate the service team, and ensure that our service standards, operational routines, and guest experience are delivered consistently. You are a visible host and operational leader who combines structure and attention to detail with a natural ability to connect with guests. You also take responsibility for wine service during assigned shifts and help develop wine knowledge and confidence across the restaurant team.

The role has a clear primary focus on CORI TABLE while collaborating closely with the wider Culinary & Beverage team, The Jetty, and Events when required.

Your key responsibilities

You will play a key role in shaping the daily service experience by:

- Leading and supervising shifts in CORI TABLE with structure, pace, and a strong presence on the floor
- Running pre-service briefings and preparing the team on reservations, menus, allergens, beverages, guest preferences, and daily priorities
- Coordinating sections, staffing, table allocation, reservations flow, and communication between front of house and kitchen
- Acting as a key host and ambassador, ensuring guests feel welcomed, recognised, engaged, and cared for
- Responding proactively to guest needs and resolving service issues calmly and professionally
- Maintaining service standards, SOPs, opening and closing routines, restaurant readiness, cleanliness, and mise en place
- Supporting onboarding, training, coaching, and daily performance follow-up for the service team
- Ensuring accurate order handling, POS use, billing, payment procedures, and end-of-shift controls
- Collaborating with the Manager, kitchen leadership, The Jetty, and Events to create seamless guest experiences
- Taking operational responsibility for wine service, including presentation, temperature, glassware, opening, decanting, and serving standards
- Recommending wines according to guest preferences, menu choices, and occasion in a warm and accessible way
- Supporting wine stock, cellar organisation, wine mise en place, seasonal pairings, tastings, and practical team training

You bring

You understand that exceptional restaurant experiences are created through confident leadership, genuine hosting, and close attention to every detail.

You are likely to:

- Have previous experience as a supervisor, head waiter, senior waiter, or sommelier in a high-end restaurant, luxury hotel, or fine-dining environment
- Bring strong practical knowledge of restaurant service, sequence of service, guest hosting, and floor operations
- Lead confidently during service while remaining hands-on and highly present with guests and colleagues
- Have strong wine knowledge and practical sommelier experience; formal sommelier or wine education is an advantage
- Communicate wine knowledge in an engaging, unpretentious, and commercially aware way
- Be able to coach colleagues and build confidence in food, beverage, and wine service
- Understand POS systems, reservations, billing procedures, hygiene standards, and health and safety requirements
- Be organised, solution-oriented, adaptable, and calm under pressure
- Be fluent in English; Danish or another Scandinavian language is a strong advantage

Become one of us

We offer:

- The opportunity to help shape the service and wine experience at CORI TABLE
- A hands-on leadership role in a distinctive new seaside hotel
- A collaborative and ambitious international Culinary & Beverage team
- A workplace inspired by nature, wellbeing, joyful living, and meaningful hospitality
- Training and development designed to strengthen your leadership, service, and product knowledge

The CORI Team

You will thrive at CORI if you believe that:

- Luxury should feel warm, relaxed and personal
- Details matter because of how they make people feel
- Authentic hospitality begins with genuine human connection
- Great leadership is visible, supportive and grounded in integrity
- Food and wine should be shared with knowledge, curiosity and joy
- Great experiences are created through teamwork across the entire hotel

We work as one team, supporting each other and continuously improving the experience for our guests.

At CORI, we are creating a unique seaside destination where Scandinavian elegance meets genuine hospitality. We believe in crafting unforgettable moments for our guests, and for each other. Together, we make CORI a place where joy, connection, and effortless elegance come to life by the sea.

Delivering exceptional experiences begins with each of us. That is why training and development are an essential part of your journey when joining CORI. You'll take part in a dedicated training programme designed to support your growth, strengthen your skills, and give you the best foundation for success.

Please submit your CV and a brief cover letter highlighting your relevant leadership, restaurant, and wine experience. The CORI team is excited to hear from you!

Location: Havnevej 25, 3100 Hornbæk, Denmark (on-site)

Reports To: Manager of CORI Table, Event & The Jetty

Start Date: By agreement